



2016 HAYES MERLOT

The Hayes Valley Merlot is an elegant approach to classic grape varietal. The wine is produced in a style that would suit the finest of wine lists, but would fit in on the porch on a sunny day. The natural acidic structure from the Central Coast grapes helps it stand up to a great meal, but the subtle tannic structure lets it stand alone as great sipping wine. The bright fruit notes classic to the Merlot varietal stand out and the undertones of vanilla and sweet oak help balance out the palate.

HARVEST NOTES

The 2016 growing season was a welcome relief for wine producers, as 2015 was one of the most difficult and lowest yield vintages to date. In the final year of a long drought, 2016 brought on an early bud break giving rise to a quick and fast start to the season. A prolonged spring with mild temperatures allowed for vines to adjust to the lack of water in the soil profile. The vines then quickly shot up with vigor as the warm summer months came. The summer was seasonably above average giving us much tougher skins on the grapes and a condensed/smaller fruit size upon full veraison. The above average temperatures carried through to the fall and lasted through harvest giving us even ripening and above average quality grapes. 2016 was truly one of the best growing seasons in decades and gave us some of the highest quality grapes we have ever seen on our estate.

WINEMAKING NOTES

The Hayes Valley Merlot grapes are handpicked and hand sorted prior to a 48 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 25% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Bright Red Color and Slightly Opaque Rim
Aroma: Plum, Cherry and Mocha
Flavor: Raspberries with Cedar and a Hint of Tobacco
Structure: Medium Acidity and Medium Tannins with long finish
Pairing: Roasted Chicken with Thyme, Shepherds Pie

TECHNICAL INFORMATION

Blend: 100% Merlot
Aged: 14 months on 25% New French Oak, 50% Neutral French Oak, 25% Neutral American Oak
Harvest date: 9/15 – 10/15
Average Brix at Harvest: 24.5
PH: 3.55
TA: 0.65
Bottling Date: 12/12/17
Alcohol %: 13.5%

